



← **Mushroom Orzo “Risotto”**

- ← 1/2 cup olive oil
2 tbsp butter
1 onion (peeled & small, diced)
2 tsp garlic, minced
1 cup uncooked orzo
2 lb mushrooms, sliced
1 tsp thyme leaves, de-stemmed
1 tsp rosemary, de-stemmed & minced
1-1/2 cups chicken stock
1/2 cup white wine
- 1/2 cup parsley, washed & minced
1/2 cup parmesan
To taste salt & black pepper

Heat olive oil in a Yedi pressure cooker over high heat. Add butter, onion and garlic; sauté briefly until soften, but lightly golden. Add orzo & stir to coat with butter/olive oil for 2 minutes. Add mushrooms, chicken stock, herbs & wine. Season with salt & pepper. Place the Lid on the cooker, lock Lid and switch the Yedi Pressure Valve to Closed, cook under high pressure for 13 minutes. Once the timer reaches 0, the cooker will Automatically switch to KEEP WARM. Switch the Pressure Valve to Rapid Release. When the steam is completely released, remove the Lid. Fold in grated parmesan & parsley to serve.

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← Recipe by Chef Barry Sexton

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